

2013 BLANC DE BLANCS BRUT



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A 10-YEAR-OLD WINE TO CELEBRATE A DECADE SINCE THE FIRST BOTTLES OF DIGBY WERE RELEASED, OUR FIRST EVER BLANC DE BLANCS IS AN ODE TO ENGLISH CHARDONNAY. MADE FROM THE TOP 5% OF GRAPES FROM OUR 2013 HARVEST, IT IS AN ENIGMATIC WINE THAT WEARS ITS AGE WITH GOSSAMER LIGHTNESS - NUANCED YET LAVISH.



THE DIGBY TOAST

To past and present,
To modesty and refinement,
To foibles and follies,
To courage and curiosity,
To adventure and abandon,
To science and satire,
To bishops and brigands,
To green and pleasant,
To England.

100% CHARDONNAY

VINEYARD LOCATION:	Hampshire	Dorset
PROPORTION OF BLEND:	59%	41%
SOIL TYPE:	Greensand	Clay
VINEYARD ELEVATION:	110-115m	70-75m
VINEYARD ASPECT:	SSE	SSW + NNE
VINEYARD DESCRIPTION:	Long, smooth slope overlooking East Hampshire	Sheltered bowl near the coast
1ST FERMENTATION (% OF TOTAL BLEND):	Stainless steel (50%)	Stainless steel (23%)
DOSAGE:	6.5g/L	French oak (9%)
ALCOHOL:	12%	French oak (18%)
MALOLACTIC FERMENTATION:	Partial	
TIME ON LEES:	8 years (minimum)	
VINTAGES DECLARED	2013	



NOTES FROM TREVOR CLOUGH, CEO & HEAD BLENDER

"I vowed only to make a Blanc de Blancs if the Chardonnay had bags of personality, and boy did it in 2013! The grapes had range, depth, complexity, and plentiful punchiness to drive the wine through long ageing.

With a focus on purity, the blend contains just four parcels, now singing together as a harmonious whole a decade later. Combining linearity from the largest parcel, phenolic intrigue from a single oak barrel's worth of second-pressing juice, and a generous texture from our clay site, this is a wine to savour.

An ebullient crown for our collection."



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